

FISH AND FOWL IN ONE.

California Anglers Use Torches and Spears, Sometimes Guns.

Eastern anglers, unacquainted with the California flying fish, find novelty in studying its peculiar habits and characteristics. Fish are supposed to confine themselves to water, with occasional visits to land for the purpose of being hooked. A fish that can fly does what even man is unable to do. The California flying fish, which inhabits this coast from San Diego to Monterey bay, is of all flying fish in the world, the most remarkable for its power of flight. It is no mere skipper, like the so-called flying fish of the Atlantic and the tropics, but is a true flyer, like a bird.

The flying fish is a rapid swimmer, with an exceptionally powerful tail. On rising from the water the movements of the tail are continued, until the whole body is out of water. While the tail is in motion the pectoral fins vibrate rapidly and the ventral fins are folded. When the action of the tail ceases the pectoral and ventral fins are spread, and so far as can be seen, are held at rest. On this plane of outstretched fins the fish sails through the air, several feet above the water, without perceptible movement of its wings.

As the fish begins falling the tail touches the water, and the motion of the pectoral fins begins again, enabling the fish to continue its flight, which averages fully a quarter of a mile, and ends by a fall into the water with a splash. While flying it resembles a large dragon fly.

The motion is very swift; at first it is in a straight line, but is soon deflected to a curve, the pectoral fin on the inner side of the arc being bent downward. The motion of the fish seems to have no reference to the direction of the wind. These fish are about eighteen inches long. They frequently fly in flocks.

One of the amusements here is to spear flying fish at night. With a torch, rowboat and spear, the angler patrols the ocean not far from shore. The fish fly at the torch, thus becoming easy victims of the spear. It is a moral sport to have the fish literally fly into the boat. Ardent sportsmen have tried shooting these fish on the wing, and with some success. Uncertainty in flushing the game discourages many gunners. When the fish rise it requires close, quick shooting to bag them. No time is allowed for reloading. It is possible here to shoot quail along the shore, and then step into a boat and shoot fish on the waves. Epicures say that flying fish, properly cooked, are agreeable food.

The flying fish of the Atlantic is known as the "skipjack." It is a member of the California flying fish family, but dissimilar in appearance. Large schools appear in autumn. It is persecuted by the ravenous inhabitants of the ocean, and offers an interesting spectacle when trying to escape pursuers. Multitudes then mount to the surface, crowding on each other as they press forward. When still more closely pursued they spring to the height of several feet, leap over each other in singular confusion, and again sink beneath the waves. Still further urged, they mount again, and rush along the surface by repeated starts for more than one hundred feet without once dipping beneath or scarcely touching the water. It has been judged that on occasions more than twenty thousand of these terror-stricken fish have been out of water together, striving to elude a hungry foe.

Though the fins of this fish are many, they are small, and the pectoral is far from large. Consequently, it is wonderful that they are capable of such long flights. The angle of articulation of the fins is well adapted to raise the fish by the direction of their motions to the surface. The power of springing comes from the tail and finlets.—N. Y. Times.

LOSS OF MEMORY.

The Strange Case of a Man Who Didn't Know Himself.

The most curious incidents connected with memory are, of course, its entire lapse, and such cases are not by any means so infrequent as is generally supposed. It is startling enough, no doubt, to hear a fellow-creature asking another fellow-creature to tell him who he is, but such things have actually happened. Indeed, it was only last year that a case of the kind was engaging the attention of Melbourne physicians. A young man, about thirty years of age, called at the police barracks and demanded to be informed as to his own identity. At first it was thought that the man was a lunatic, but it soon became evident that his statement as to his memory having failed him was perfectly genuine. He was taken into custody and kept in Melbourne jail, where he was the object of much attention and curiosity on the part of physicians and warders.

He persisted in the declaration that he did not remember his name, his father, the day on which he visited the police barracks, and several medical men expressed their belief in his statement, attributing his lack of memory to masked epilepsy. Curiously enough, the man ultimately recovered his "senses" through the music of the jail Sunday service. One morning he was observed listening intently to the singing. He was questioned about it, and said: "I seem to have heard that before somewhere. What is it?" He did not understand when told it was music, but at the close of the service Dr. Shields showed him up to the organ, and, having shown him that the sounds he had heard were produced by fingering the keys, seated him in front of the instrument.

The man struck several notes unintelligibly and then a chord or two in harmony, and in an instant, with a look of pleasure, he commenced a selection from "The Creation." Of course, this can be varied somewhat, according to the supply, though care should be used that there is not too much wheat used.

"Papa," asked Johnny, "do you believe there is a hell, sure-enough devil?" "I don't know, Johnny," said Mr. Billus. "I hope not. By the way, Maria," he continued, turning to Mrs. Billus, "when your cousin Phoebe comes to visit us this fall is she going to bring that boy of hers along?"—Chicago Tribune.

AGRICULTURAL HINTS.

GRANARY WEEVILS.

An Interesting Paper From Mr. Fletcher, Dominion Entomologist.

James Fletcher, Dominion entomologist, writes in regard to this pest: "A good deal of consternation was felt lately at the World's Columbian exposition, at Chicago, when it became known that nearly all the exposed grain, including the ornaments and decorations in the different courts of the Agricultural building, was infested by injurious insects. An order was issued by the superintendent of the agricultural department forbidding the distribution of any grain from those courts, even when brought in from outside for that express purpose. Being in Chicago at the time, I made a careful examination of the agricultural exhibits and found that the injury in the Canadian section was due almost entirely to two insects, the common rice weevil, *Calandra oryzae* (Fig. 8, where the insect is shown natural size), and nine, which is shown enlarged), and the fly weevil, better known as the Angoumois grain moth, *Gelochia cerealella*, a small moth at first sight, closely resembling the too well-known carpet moth. With the rice weevil were also found a few specimens of the granary weevil, *Calandra granaria* (Fig. 8, 7).

The important question for Canadian farmers, and concerning which I was consulted by the editor of the Farmer's Advocate, was, of course, whether there was any danger of introducing into Canada any new pests which would afterwards give trouble either in the field or in the granary. In my opinion, Canadian farmers need have no anxiety on this score; for both of the pests have already from time to time been imported from the south with various kinds of grain, but have failed to propagate and become established. This is due to the fact that they are tropical insects, which, although they are very injurious in the southern states, cannot exist for any length of time in our climate.

"The granary weevils are small brown beetles, a little more than one-eighth of an inch in length, lay their eggs in holes which they bore by means of a slender beak in the dry grain. When young grubs hatch, they complete their growth and turn to beetles again inside the grain where the eggs were laid. By this time they have eaten out all the interior of the kernel. The beetles then continue to continue the work of destruction. When grain is kept in store for a long time, this injury may be considerable in hot climates; but in Canada the cold of our winters stops their development and destroys the beetles.

"The fly weevil has never developed in Canada even to the same extent as the rice weevils, although occasional instances of its occurrence have been brought to my notice. In the southern states, where it is very abundant, the moths fly from the granaries and lay their eggs upon the ripe grain in the fields; the eggs of young caterpillars are thus carried back again into the granary, and frequently are the cause of much loss. This never takes place in Canada.

"Remedy: Should grain at any time be found to be infested by these insects, often repeated experiment has shown that the insects can be easily and cheaply destroyed by treating it with bisulphide of carbon, in the same way that peas are now regularly treated to free them from the pest weevil."

FACTS FOR FARMERS.

A GREAT deal of country butter is overworked.

SALT is a great preventive of disease among sheep.

BUTTER should be worked as little as possible to have the milk worked out of it.

GIVE the sow succulent food and keep her in thrifty condition if you would have her produce thrifty pigs.

STUDY the prejudices of your market and supply brown and white eggs and white or yellow skinned fowls, as required.

AT the Geneva station experiments are being carried on with over one thousand different varieties of berries and small fruits.

THE French are conducting a series of experiments in "grafting" potatoes. It is expected to increase the yield and to hasten maturity.

THE breeding stock must be healthy and vigorous or the egg will be lacking in vitality, and the chicks will be weak and debilitated.

THE cow in France for the dairy industry is not the Jersey but the Durham, whose beef tendencies are being reduced in favor of the milk tendency.

STRAW berries have been picked it will be to burn over the strawberry patch. This will not merely kill the weeds, but the insects that injure the plants.

TO EFFECTIVELY preserve potatoes when they begin to sprout gouge out the eyes with a deep by means of a sharp knife, with the inverted end of the steel pen.

HENS are in the best condition to lay when their crops are empty. Hence they should be fed sparingly during the day, but have a hearty meal given them at night.

PROF. ROBERTSON has ascertained that by churning sweet cream at 40 degrees temperature all the butter fat is recovered, but it takes about thirty minutes longer to do the churning. Ripened cream he churns at from 51 to 55 degrees in summer and 58 to 60 degrees in winter.

How to Use Wheat for Feed. The present high prices for feed stuffs and low price of wheat make it desirable to know how to use wheat properly for feed. The very best results have been obtained by mixing 25 per cent wheat, 25 per cent corn, 10 per cent barley and 40 per cent oats. This should be ground together. Of course, this can be varied somewhat, according to the supply, though care should be used that there is not too much wheat used.

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FEATHER EATING.

Causes of the Pernicious Habit and How It May Be Avoided.

Want of occupation is one of the chief causes of hens learning to eat feathers. For want of something to do they peck at the feathers on one another, and soon develop a taste for them. If the practice is not soon stopped it will become contagious, and will continue until the weather is fine enough for the birds to go outside. The best method of prevention is to give the fowls plenty of occupation. If the floor of the fowlhouse is of earth it should be dug over and made fine, and the food fed scattered over it. This will give the birds some work to do to obtain all the grain and food, and in scratching over the ground searching for it they will get plenty of exercise.

Where the floor is of cement or other solid material, straw scattered over it will give the poultry plenty of work to scratch in to find their food. Plenty of vegetable food should also be given. If cabbages can be spared, one should be hung up in the house for the birds to peck at. Where these are not forthcoming, turnips, mangels or clover hay, cut fine, will do very well. Meat scraps are also good, and a little salt mixed in the food will be found advantageous.

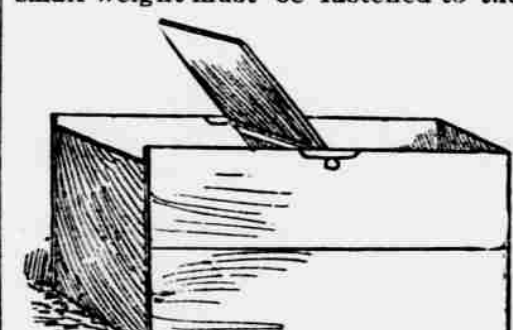
Close confinement and overcrowding are other causes that conduce to feather eating. The former cannot always be avoided in a protracted and severe winter. Still, there are generally some days when the poultry can be turned out for a run, even during a severe winter, for an hour or two. Overcrowding, however, can be avoided. It is better when dividing the flock to keep the pullets separate from the old hens. When thus divided, if these latter have acquired any bad habits, the younger birds will not have the opportunity to learn them from them, which they probably would if they were running together.

When once an old bird has learned to eat feathers it is almost hopeless to attempt a cure, and the best method of proceeding is to terminate her existence. Every possible precaution, therefore, should be taken to prevent birds acquiring the habit. The habit may be acquired among fowls confined in summer time as well as in winter if they are not kept busy and provided with plenty of exercise and green food.—N. Y. World.

DEVICE FOR TRAPPERS.

It Is Better Than All Others Because It Is Simpler.

As a trap for all purposes none surpasses the pitfall, the principle on which it works has the advantage of nearly all others, as it does not need setting or baiting, thus any number of game can be caught in a night. The trap shows how it is made, but care should be taken to have the box deep enough or it may hinder the game from passing through easily, and a small weight must be fastened to the



A DEVICE FOR TRAPPERS.

trap door to close it quickly, preventing the game which have already been caught from escaping.

For rabbits this trap is most effective when placed at the end of a tile or small culvert, but it can be used with good effect in any path or place where they run. For quails or other feathered game some corn or other grain may be scattered around and on it set a bait. Unlike other traps, this trap must be buried in the ground or snow, which fact renders it less of an obstruction to the wary game.—Carl F. Swanson, in Orange Judd Farmer.

NOVEL CONTRIVANCE.

A Nest That Prevents Hens From Eating Their Eggs.

A novel contrivance, sent to Farm and Fireside, by Mr. G. L. Heston, of California, for preventing hens from eating their eggs, is given in our illustration. Take a soap box, remove the top and place the box on a board, or leave it with the bottom on. Cut away one-half of the front, or an opening large enough to permit of placing a small basket or a pan of sawdust in the box. Now tack a flour sack over the box, and let it sag. Cut a hole in the top of the sack. Close the front of the box with a board. The hen will go on the sack to lay, and the egg will roll down and into the hole, and continue until it falls into the pan of sawdust.



NEST TO PREVENT EGG EATING.

Just underneath. Instead of a flour sack, an old piece of carpet, or anything that will serve the purpose may be used. It will cost but a few cents to give this method a trial.

Combs Made in Factories. One of the most remarkable inventions of modern times in connection with beekeeping has just been accomplished in the manufacture of artificial combs by a German, Herr Otto Schultz, of Buckow. The only observable difference between it and the natural comb is that the cell walls are thicker and the cells have not the upward curve so often noticeable in natural comb. This is not an objection must be evident from the fact that the bees take to it as a matter of course and no doubt it will soon be given a trial in this country.

Where Sheep Break Their Limbs. Sheep suffering from broken limbs—generally resulting from their getting entangled in wet fences and similar causes—should be confined in a shed or yard till recovery. Place the broken bones in proper position as quickly as possible after the accident, and tightly splinter the limb—a piece of soft leather being wound firmly round under the splint, which are secured by a strong linen bandage soaked in starch. The bandages may in most cases be removed in the course of three weeks and a plain dry bandage put on.

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A MOTHER'S STORY.

Happiness Comes After Years of Suffering.

The Terrible Experience of a Well-Known Official's Wife—A Story That Appeals to Every Mother in the Land.

[From the Chattanooga (Tenn.) Press.]

No county official in East Tennessee is better known and more highly esteemed than Mr. J. C. Wilson, Circuit Court Clerk of this county, at Dayton, the home of Mr. Wilson. He enjoys the confidence and respect of all classes, and in the business community his word is as good as his bond. Just now Mr. Wilson is receiving heartiest congratulations from numerous friends because of the restoration to robust health of his estimable wife, who has for years been a helpless invalid. Mrs. Wilson's high standing in society, and her many noble traits of character, have won her a host of friends, and her wonderful recovery has attracted wide-spread attention.

As the Press was the medium of bringing to the invalid lady's attention the remedy that has effected her remarkable cure, a reporter was sent to Dayton to interview Mrs. Wilson, in order that the general public might have the benefit of the sufferer's experience and be made aware of the treatment that wrought such a marvelous change in her condition. The reporter was welcomed at the Wilson home, and the motherly friendliness of her affection and the manner in which she was relieved.

"Yes," said Mrs. Wilson, "I was for eight years an invalid with one of the most distressing afflictions a woman can suffer. For eight years I moped around, dragging myself with difficulty and pain out of bed. My little ones were neglected, and I was helplessly at the cheerless prospect before me and them. I suffered the most intense pains in the small of my back, and these seemed even greater in the region of the stomach, extending down to the groins. I suffered agony sleeping or awake. Despair is no word for the feeling caused by that dreadful sensation of weakness and helplessness. I was treated for my trouble by several local physicians, but they were able to give me only temporary relief by the use of sedatives and narcotics. I had almost given up all hope of ever securing permanent relief when I saw an account in the Press of a cure which Dr. Williams' Pink Pills had effected. I decided to try them, as I knew the lady who had been cured and had great confidence in her statement. I began to take the pills in October, 1893, and in two months I was doing light housework and attending to the children without any bad effects or weakness, such as I had formerly experienced. Hitherto I had been unable to retain any food, but now my appetite grew stronger, and with it came back that old, reliable, hearty tone of the stomach. Dr. Williams' Pink Pills cured me, and I assure you the cure has brought a great change in my life. I can now rejoice in my husband's success, for I feel that I have something to live for. Who has a better right to feel this pleasure than I? One thing more I have recommended these pills to others, and many of the women of Dayton have taken them to good advantage. I would be glad to recommend to every suffering woman a remedy that has done so much for me. I have no more to say, but I can assure you that Dr. Williams' Pink Pills for Pale People contain, in condensed form, all the elements necessary to build up the system, to restore the blood, and to restore shattered nerves. They are an unfailing specific for such diseases as: anemia, general debility, nervous prostration, neuritis, paralysis, St. Vitus' dance, sciatica, neuralgia, rheumatism, nervous headache, the heart, pale and sallow complexion, that tired feeling resulting from nervous prostration, all diseases arising from vitiated humors in the blood, such as scrofula, chronic erysipelas, etc. They are also a specific for troubles peculiar to women, such as suppression, irregularities, and all forms of weakness. In men they effect a radical cure in all cases arising from mental worry, overwork, or excess of whatever nature."

Dr. Williams' Pink Pills for Pale People are not manufactured by the Dr. Williams' Medicine Company, Schenectady, N. Y., and are sold in boxes (never in loose form) by the druggists or by mail. The public are cautioned against numerous imitations sold in this shape at 50 cents a box or six boxes for \$2.50. A full list of druggists is given direct by mail from Dr. Williams' Medicine Company.

In Bodily Form. "Young man," said the elderly party, severely, "you ought to ask for grace, on your knees."

"I-I had her there all last evening, sir," responded the embarrassed youth.—Chicago Tribune.

Figures Disprove It. "Talk is cheap," said Timberwheel, in the course of a debate with Winchblade.

"If I say that," was the reply. "Did you ever figure up the cost of a session of the United States congress?"—Town Topics.

More Satisfactory. Guest—Waiter, bring two boiled eggs. Waiter—Boss, couldn't you take dem eggs poached? Hit's been found mo' satisfactory all round 'n open dem aigs in de kitchen.—Judge.

Had Been There. "Have you gone to any picnics this season?"

"How can you ask? Look at the grass-stains on my trousers."—Chicago Record.

Not an Egotist. Hick—Snider says he hates a humbug. Wicks—Well, there's nothing egotistical about Snider, is there?—Boston Transcript.

Different Variety. Mrs. Hicks—If you were as polite as you might be, you would offer to button my shoes. No doubt; but I'm not that kind of a hairpin.—N. Y. World.

Cynical. She—I see by the statistics that the fatalities among males equals seven in every thousand per annum. He—including marriage?—Brooklyn Life.

The Place for Repentance. Mrs. Casom—So they married in haste, did they? Mrs. Cawker—Yes; and now they are repenting in Sioux Falls.—Life.

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DOMESTIC CONCERNS.

—Delicate Cake: One cup of sugar, one-half cup of butter, one-half cup of sweet milk, the yolks of four eggs, one and one-half cups of flour, two teaspoonsful of baking powder.—Farm, Field and Fireside.

—Potato Puff: Two cups mashed potatoes, bits of cold meat hashed, two tablespoons melted butter, two well-beaten eggs, one cup milk; put in a deep dish and bake in a hot oven.—Orange Judd Farmer.

—Serge, with its heavy cord, is the material of all others to which you should give preference for every-day wear. The skirt of your dress should be simple, well-cut, but plain, and the bodice, if it has a decoration at all, one that will not catch dust. A band of ribbon will be sufficient decoration at the wrists of the sleeves.

—There are many ways of making potato soup; the following is excellent: Boil and mash in two quarts of water, four large potatoes, a small onion and two stalks of celery. When done pass through a sieve. Return to the fire, season with salt, pepper, and two large spoons of butter rubbed into one of flour. Add a pint of creamy milk or serve with whipped cream as in rice soup. Peas, corn or celery may be prepared in a similar way.—Housekeeper.

—Pepper Pot: To one pound of cooked tripe cut in small pieces, add one onion cut fine, one pint of potatoes cut in dice, salt, pepper, ground cloves and minced parsley, and an equal quantity of cooked veal, chicken or beef; cover with stock and cook until the potatoes are done; fifteen minutes before serving take two tablespoonsful of flour, scald and make into dumplings the size of a pea, drop them in, thicken the gravy with a little flour, taste to see if it is seasoned properly and serve.—American Agriculturist.

—Whole Wheat Bread: Scald one cup of milk; turn it into a bowl; add one teaspoonful of butter, one teaspoonful of sugar, one salt and one cup of water; when lukewarm add one-half of a yeast cake which has been dissolved in a half cup of lukewarm water. Stir in three cups of whole wheat flour, and beat until light and smooth. Let rise over night. In the morning, when light, add two or three cups of flour, or enough to make a soft dough. Knead well, and shape into loaves to add too much flour in the kneading. White flour can be used for the kneading, if desired. Let the dough rise until it doubles its bulk. Shape it into loaves, put it in a greased bread tin, let rise again and bake forty-five minutes in a moderate oven.—Ohio Farmer.

—Chicken: Cut two quarts of green tomatoes in slices, take out the seeds, sprinkle with three tablespoonsful of salt, and let them stand over night. Drain the tomatoes through a colander, put in a porcelain-lined kettle, add two quarts of sour apples that have been pared, quartered and chopped fine, two chopped green peppers, one pound of seeded and chopped raisins, three cloves of garlic grated and two pints of strong cider vinegar, and simmer for two hours. Then add one pound of brown sugar, one pint of lemon juice, three tablespoonsful of mustard seeds, two quarts of green peppers, salt, and one teaspoonful of cayenne, and cook slowly for another hour. Pour into pint glass fruit jars; seal while hot, and when cold wrap each jar in paper and keep in a cool, dark place.—Country Gentleman.

NEW HATS AND BONNETS.

Shapes and Materials of the Latest in Ladies' Head Coverings.

Felt and satin cut in narrow strips and braided together precisely as summer straws have been plaited are among the autumn hats and bonnets. The dull felt, brightened by lustrous satin of the same shade, produces an excellent effect. In tobacco brown, black, ruby and other wintry colors. Plain smooth felt and glossy beaver remain in favor for hats for general wear, while for more elaborate dress are those of mirror velvet and satin.

As usual, jet bonnets are offered for the demure woman, and promise to be less eccentric than those worn at present. They are mostly small crowns, formed of jet spangles entirely, or of jet and steel spangles together, and are greatly enlarged by trimmings, satin ribbons, birds, long pins of jet and full aigrettes.

There is no great change in the shape of round hats. The newest crowns are large and slope gradually to a high round top. Of course these require rather wide brims, which are arched in front, and are turned up at the back in two curves close against the crown.

There are also many hats of medium size somewhat in sailor shape, with low square crown, but with the stiff brim projecting in front, and sometimes doubled at the edge. This is considered chic when made of black glossy beaver, with a dull felt facing inside the brim, the double edge bound with silk braid.—Harper's Bazar.

Keep Young. Judicious mental work may help to lift one out of the ruts of premature old age. Read and think what you read. Don't use your mind as if it were a sieve and you were trying to see how much you could pour through it. There is a belief entertained that knowledge, if gained at all, must be acquired in youth. Fallacious theory! Behold Galileo, at three score and ten, pursuing his studies with unflagging zeal; Cato beginning Greek when advanced in years; Ogilby commenced classical studies when past fifty years of age. Gladstone is as much of the student today as when the bloom of youth mantled his cheek. Be kind to the feelings and fancies of youth. If they prove perennial, so much the better. Don't forbid yourself glad, recreative thoughts and action. Don't be ashamed to make yourself as pretty as you can. A sensible woman may feel a thrill of pleasure innocent as a maiden's when receiving a glance of respectful admiration from a manly form. Smile without affectation; be pleasant without being silly—in short, be young as long as you can.—Kate Field's Washington.

Quite Possible. Mrs. Honser (meditatively, at the museum)—I'd just like to know— Honser—Know what?

Mrs. Honser—If that India rubber man was ever one of the bouncing babies we read about in the birth department of the newspapers.—Buffalo Courier.

Trouble in the Menagerie. "You're an all-round tough," said the baboon to the rhinoceros.

"But I've got one good point," replied the rhinoceros, tossing the imprudent animal to one side with his horn.—Chicago Tribune.

—Delicate Cake: One cup of sugar, one-half cup of butter, one-half cup of sweet milk, the yolks of four eggs, one and one-half cups of flour, two teaspoonsful of baking powder.—Farm, Field and Fireside.

—Potato Puff: Two cups mashed potatoes, bits of cold meat hashed, two tablespoons melted butter, two well-beaten eggs, one cup milk; put in a deep dish and bake in a hot oven.—Orange Judd Farmer.